

Welcome to CTS Foods

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What is CTS?

The CTS program is designed to develop skills that senior high school students can apply in their daily lives when preparing for entry into the workplace or for further learning opportunities. Through the CTS program, students are provided with opportunities to personalize their learning, identify and explore their interests, manage transitions and build partnerships while developing basic competencies, that is, the attitudes and behaviours that people need to participate and progress in today's dynamic world of work.

How CTS works

CTS courses are competency-based instructional units defined by learning outcomes that identify what a student are expected to know and be able to do. Courses include outcomes with practical applications, and each course represents approximately 25 hours of access to instruction. CTS courses are weighted at 1 credit each and are divided into three levels of achievement: introductory, intermediate and advanced. **Students must meet the objectives of each course in order to gain credit.**

Course Description

Through CTS foods students explore a series of course based on the discovery of the import role food plays in their daily lives. Students work hands on to prepare, create and evaluate culinary creations and gain understandings of the importance of food in shaping their culture.

Course Objectives

- Gain employable skills recognised in today's job market
- Recognise the important role food plays in our daily lives
- Understand production techniques and procedures in food preparation
- Acquire life skills to aid in daily life.
- Evaluate how food beliefs and values influence global food trends and practices
- Apply nutritional and life style choices to personal food choices

Attendance

As this course is very fast paced, attendance is vital to the success of students. The courses covered in this program are self directed and as resolute students returning from absences will have to work to get their selves back on schedule. Students should **only be utilising 8 class periods** to complete a course.

Methods of Evaluation

A. In Class Work (60%)

***40% Food Preparation (20% Teacher, 20% student) and**

***20% Paper Work (10% test and 10% worksheets)**

This portion of each course mark will be based on the completion of each of the course objectives outlined in the individual course syllabuses. These marks will be determined by self and teacher assessments.

B. Employability and Service Mark (20%)

***10% for Cafeteria and 10% for Employability**

This portion of each course will be based on the student's participation in assisting in serving lunch in the school cafeteria. Each unexcused absent = 2%. More than 5 absences within the term will result in mark of "o" and consideration for the loss of course credits.

In addition students will be assessed on aspects of employability skills.

(On time, Team Work, Attitude, Time on Task, Professionalism) This mark will be determined through teacher observations based on Employability Rubric.

C. Cookbook and Food Enrichment (20%)

Throughout the semester students will work individually to create a cookbook that highlights the culinary creations produced throughout the term.

Tentative Course Schedule

Students will rotate through the various courses within their section.

All Course work must be completed before starting a new course.

In order to complete 4 credits in this term you must not take longer than 8 classes to complete a course!!

Mon. / Wed.

Sept. 9 – Oct. 2

Oct. 7 – Nov. 13

Nov. 18 – Dec. 11

Dec. 16 – Jan. 22

Tues. /Thurs.

Sept. 10 – Oct. 3

Oct. 8 – Nov. 7

Nov. 12. – Dec. 5

Dec. 10 – Jan. 16

Course area #1

Course area #2

Course area #3

Course area #4